COCKTAILS

Pumpkin Spice Espresso Martini 12
Svedka Vodka, espresso, Kahlúa, Monin pumpkin spice syrup

Classic Negroni 12
Bombay Sapphire Gin, Carpano
Antica Vermouth, Campari

Yuzu Margarita 13
Cazadores Silver Tequila, lime, yuzu, agave

Ship Shape Manhattan 13
Buffalo Trace Bourbon, Carpano Antica,
Noilly Prat Dry, Angostura Bitters

WINES

Holland America Line Sparkling Wine 10 | 40
Washington

Chateau Ste. Michelle 12 | 48
Chardonnay, Washington

Sokol Blosser Evolution 14 | 56
Pinot Noir, Willamette Valley, Oregon

Oberon 18 | 72
Cabernet Sauvignon, California

STARTERS

Golden Beets, Apple and Tarragon
hazelnut dressing

Shrimp Cocktail
coconut, lime aioli

Hazelnut Crusted Brie
cranberry compote, frizzled onions

Roasted Pumpkin Soup
pistachio, orange, mint

Chilled Spiced Apple and Carrot Soup
pumpkin seeds, cinnamon, ginger

Bibb Lettuce Salad with Red Beets
Gorgonzola cheese, pecans, dried cranberries, cider vinaigrette

French Onion Soup
Gruyère cheese crouton

Classic Caesar Salad
romaine lettuce, Parmesan cheese, garlic croutons,
Caesar dressing, anchovies

vegetarian No Sugar Added NS Gluten-Free GF

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

A 20% service charge is automatically applied to all purchases.
Local sales taxes are applied as required.

MAINS

Traditional Thanksgiving Turkey
lemon-thyme Brussels sprouts, corn, cranberries, mashed potatoes, candied sweet potatoes, apple-sausage stuffing

Beef Tenderloin Diane *
gratin potatoes, heritage carrots,
asparagus

Roasted Antarctic Queen *
broad bean purée, savoy cabbage, glazed apples

Honey-Baked Ham
green beans with dates, bourbon sweet potato mash, cornbread dressing, pineapple chutney

Mushroom Ravioli with Sage
kale, pine nuts, shallots, roasted squash

Apricot Glazed Salmon *
glazed vegetable, saffron new potato, soya, ginger

Garlic-Herb Roasted Chicken
avocado-tomato corn salad

New York Striploin Steak *
steak fries, garlic herb butter

BY IRON CHEF MORIMOTO

Steamed Fresh Halibut * 25
premium Hong Kong XO sauce, seasonal vegetables

Broiled Lobster Tails 25
yuzu butter, roasted garlic mashed potatoes

DESSERTS

Pumpkin Pie
mascarpone, chocolate shavings

Apple and Pear Pie à la Mode
berry compote

Chocolate Pecan Pie
whipped cream

Apple Cranberry Crisp NS GF
oats, granola, vanilla ice cream

Thanksgiving Sundae
vanilla ice cream, cinnamon, caramelized hazelnut, pumpkin pie spice, whipped cream, melba sauce

AFTER DINNER DRINKS

Disaronno Amaretto 10.50

Rémy Martin VSOP 17

Highland Park Single Malt 13

Graham's Six Grapes Port 13

Solo Espresso 2.75

Cappuccino 3.75